

## Restaurant Week

May 10 – 23, 2021

\$35.95

### *First Course*

Choose One:

**Soup:** Chilled Watermelon Gazpacho (GF)

**Homemade Shrimp Dumplings:** Pan fried, sweet chilli sauce, touch of sriracha.

**Pierogi:** Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

**Rice Balls:** Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

**Pear Flatbread:** Poached Pear, Blue Cheese, Arugula, Pecans.

### *Second Course*

Choose One:

**House Salad:** Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

or **Kale Caesar Salad.**

### *Third Course*

Choose One:

**Codfish:** Pan Seared, Panko-Pistachio Crust, Fine Herbs, Champagne Mustard Sauce. (GF)

**Madeira Chicken:** Organic chicken, smoked mozzarella, fresh spinach, madeira wine sauce. (GF)

**Pappardelle:** Flat Wide Noodles, Shredded Short Ribs, Mushrooms & Onions, Natural Juice.

**Filet Mignon:** Medallions, grilled, bourbon mushroom sauce. (GF)

### *Fourth Course*

Choose One:

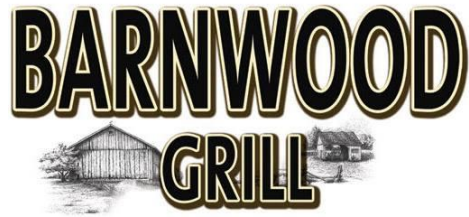
**Vanilla Custard with Chocolate Mousse or Crème Brule**

**Coffee or Tea**

GF – GLUTEN FREE

Lunch: Monday thru Sunday

Dinner: Sunday thru Thursday



## Restaurant Week Lunch Menu

May 10 – 23, 2021

\$25.95

### First Course

Choose One:

**Kale Caesar:** Caesar Dressing.

**House Salad:** Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing (GF)

**Homemade Shrimp Dumplings:** Pan fried, sweet chilli sauce, touch of sriracha.

**Pierogi:** Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

**Rice Balls:** Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip. (GF)

**Soup:** Chilled Watermelon Gazpacho (GF)

### Second Course

Choose One:

**Madeira Chicken:** Organic chicken, smoked mozzarella, fresh spinach, madeira wine sauce. (GF)

**Rigatoni:** Traditional Ground Beef, Tomato Sauce, Mascarpone Cheese, Sweet Peas.

**Codfish:** Pan Seared, Pistachio Crust, Fine Herbs, Champagne Tarragon Mustard Sauce. (GF)

**Beef Brisket:** Cooked low & slow, tender n Sweet, light BBQ sauce, coleslaw. (GF)

**House Burger:** Homemade bacon, pepper jack cheese, lettuce, tomato, brioche, mayo-bourbon glaze.

### Third Course

Choose One:

**Vanilla Custard with Chocolate Mousse**

**Crème Brule**

**Coffee or Tea**

GF – GLUTEN FREE

No Substitutions